

## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing of claims in the application:

### Listing of Claims:

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Claim 1 (currently amended): A method for preparing a solid form of an extract of a raw material, comprising extracting from said raw material an extract by the following method:

heating water to a predetermined temperature;

atomizing said heated water into minute particles;

contacting said raw material under a state of decompression with said heated and atomized water particles;

condensing the resulting water particles; and

collecting the resulting cooled water; and solidifying the resulting liquid extract by the following method:

providing an absorbent selected from the group consisting of polyvinylidene fluoride filters, absorbents comprising glass fibers and absorbents comprising cellulose;

contacting said absorbent material with said extract; and


drying the resultant wetted absorbent material to produce a solid form of said extract.

Claim 2 (original): The method of claim 1, further comprising reconstituting said dried product with a liquid carrier.

Claim 3 (original): The method of claim 2, wherein said liquid carrier is water.

Claims 4-6 (cancelled)

Claim 7 (original): The method of claim 1, wherein said drying is freeze-drying.

 Claim 8 (original): The method of claim 7, wherein said freeze drying is carried out at a temperature ranging from about -10°C to about -70°C.

Claim 9 (original): The method of claim 1, wherein said condensing is carried out by cooling one or more surfaces with one or more thermoelectric coolers.

Claim 10 (currently amended): The method of claim ~~5~~ 9, further comprising dissipating heat from said one or more thermoelectric coolers with a heat sink.

Claim 11 (original): The method of claim 9, wherein said one or more cooling surfaces comprise spaced fins.

Claim 12 (original): The method of claim 9, wherein said one or more cooling surfaces are cooled to a temperature within a range of from about 3°C to about 60°C.

Claim 13 (original): The solid form dried extract produced by the process of claim 1.

Claim 14 (original): A method for preparing a solid form of an extract of a raw material, comprising extracting from said raw material an extract by the following method:

heating water to a predetermined temperature;

atomizing said heated water into minute particles;

contacting said raw material under a state of decompression with said heated and atomized water particles;

condensing the resulting water particles; and

collecting the resulting cooled water; and solidifying the resulting liquid extract by the following method:

providing a plant or animal food material;

contacting said food material with said extract; and


drying the resultant wetted food material to produce a solid form of said extract.

Claim 15 (original): The method of claim 14, further comprising reconstituting said dried product with a liquid carrier.

Claim 16 (original): The method of claim 15, wherein said liquid carrier is water.

Claim 17 (original): The method of claim 14, wherein said drying is freeze-drying.

Claim 18 (original): The method of claim 17, wherein said freeze drying is carried out at a temperature ranging from about  $-10^{\circ}\text{C}$  to about  $-70^{\circ}\text{C}$ .

 Claim 19 (original): The method of claim 14, wherein said condensing is carried out by cooling one or more surfaces with one or more thermoelectric coolers.

Claim 20 (original): The solid form dried extract produced by the process of claim 14.

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